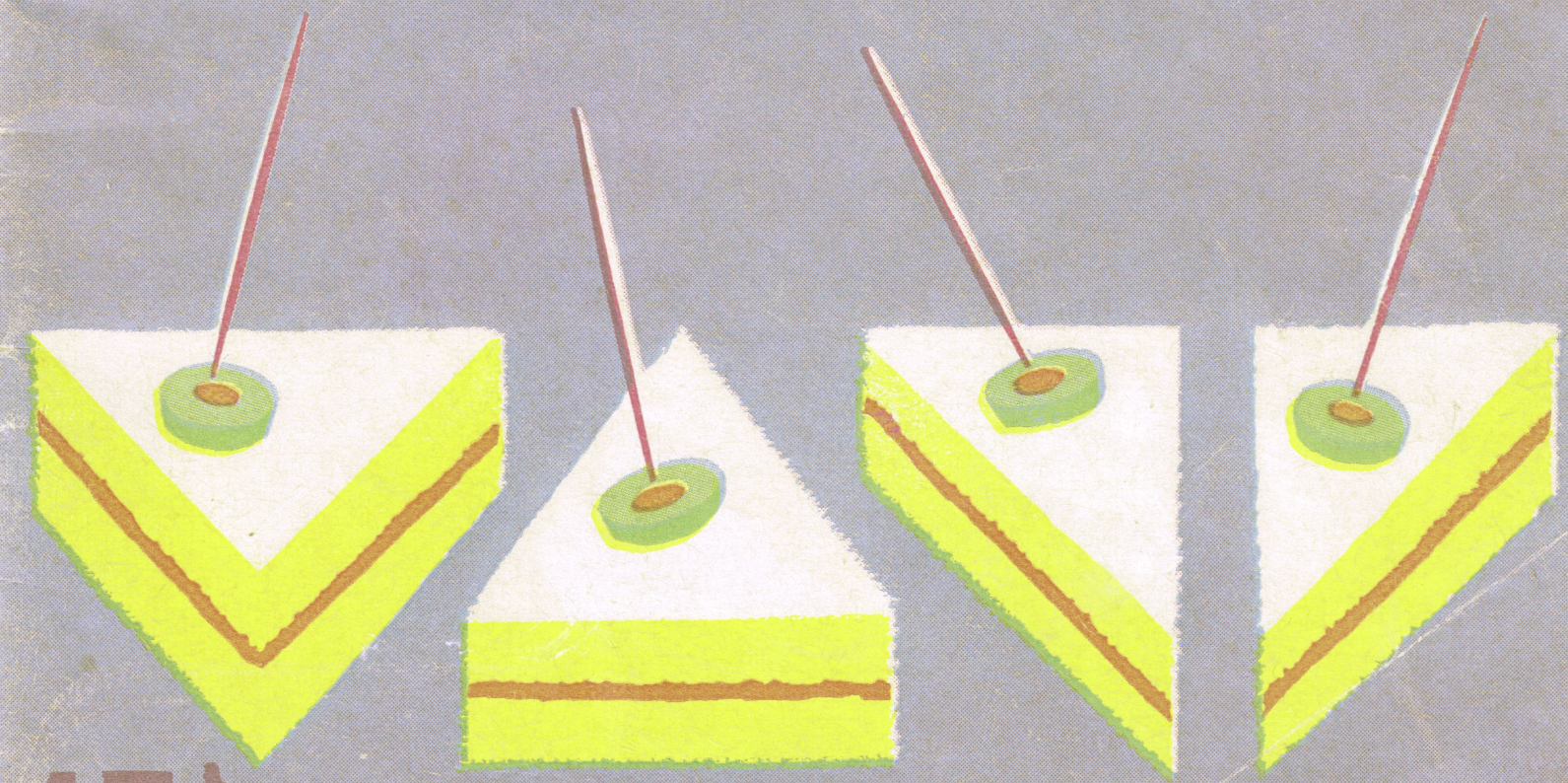
49 FRESH IDEAS FOR SANDWICHES



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GOOD
LUCK
MARGARINE

GOOD LUCK

—TASTES AS FRESH AS

"YOU KNOW WHAT"

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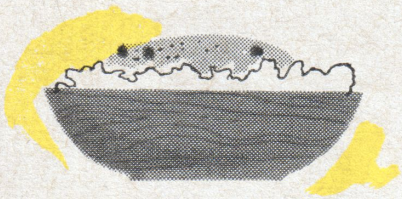

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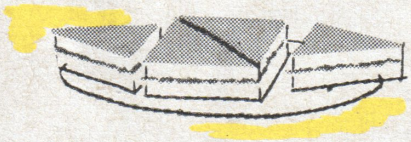

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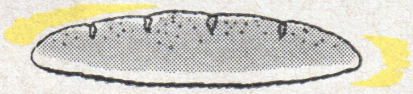

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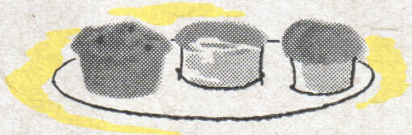

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BOON TO THE SANDWICH MAKER

All-in-one Spreads

Here are some delicious all-in-one sandwich spreads that lend ease and interest to sandwich-making. Good Luck Margarine and a choice of tasty ingredients are blended together in one creamy, moist filling —an all-in-one filling that eliminates the separate step of spreading the margarine on the bread. And Good Luck blends so quickly . . . makes a smooth, soft filling that spreads evenly. No salad dressing or mayonnaise is needed—the all-in-one spreads are creamy and moist and yet do not "leak" out of the sandwich. Make the spreads up ahead and store them in a covered container in the refrigerator for later use as needed.

In using these all-in-one spreads, remember to use a variety of breads. Choose those that offer interesting contrasts in color, flavor, and shape. In addition to the usual white bread, choose from the long list of other good sandwich breads, such as, cracked wheat bread, whole wheat bread, oatmeal bread, raisin bread, salty rye with caraway seeds, pumpernickel, sour rye, bran . . . and your own favorite home-made breads, of course!

GARDEN RELISH SANDWICH SPREAD

1 bar Good Luck Margarine (½ cup)
3 2¼-oz. cans deviled ham
½ cup finely chopped celery
½ cup finely chopped green pepper
1 teaspoon minced onion
1 teaspoon lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 2 cups.

CHICKEN OR TURKEY SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup ground cooked chicken or turkey
½ cup finely chopped celery
⅛ teaspoon salt
Dash of white pepper

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1½ cups.

HAM-AND-PEPPER SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup ground cooked ham (or chopped luncheon meat)
2 tablespoons finely chopped green pepper
1 teaspoon minced onion
1 teaspoon prepared mustard

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1⅓ cups.

DEVILED HAM SPREAD

1 bar Good Luck Margarine (½ cup)
2 3¼-oz. cans deviled ham
3 tablespoons horse-radish

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add ham and horse-radish and mix well. Yield: about 1 cup.

PENOBSCOT SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup minced salmon
2 hard-cooked eggs, chopped very fine
2 tablespoons chopped cucumber pickles
3 tablespoons chopped walnuts
1½ teaspoons lemon juice
¼ teaspoon salt

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1¾ cups.

TEMPTING TUNA FISH SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup minced tuna fish
2 hard-cooked eggs, chopped very fine
2 tablespoons chopped sweet pickles
1½ teaspoons lemon juice
3 tablespoons chopped walnuts
¼ teaspoon salt

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1¾ cups.

TUNA-PICKLE SPREAD

1 bar Good Luck Margarine (½ cup)
1 6½-oz. can grated tuna
¼ cup sweet pickle relish or chopped sweet pickles
1½ teaspoons Worcestershire sauce
2 teaspoons lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1½ cups.

CHEESE-N-EGG SPREAD

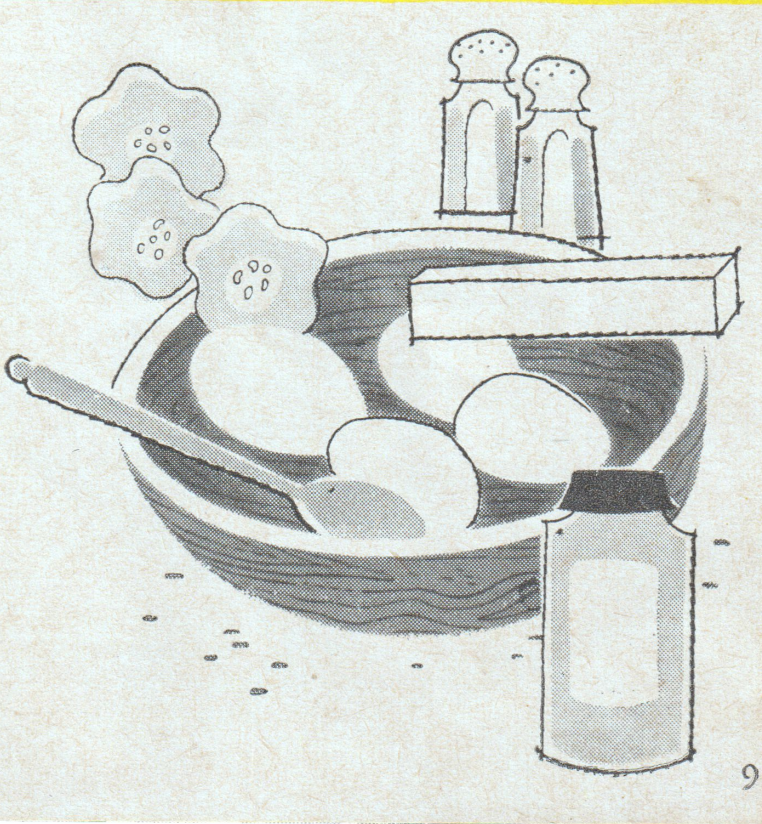
1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
1 cup grated American cheese
1 tablespoon prepared mustard

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1½ cups.

CHOPPED EGG-N-DILL SPREAD

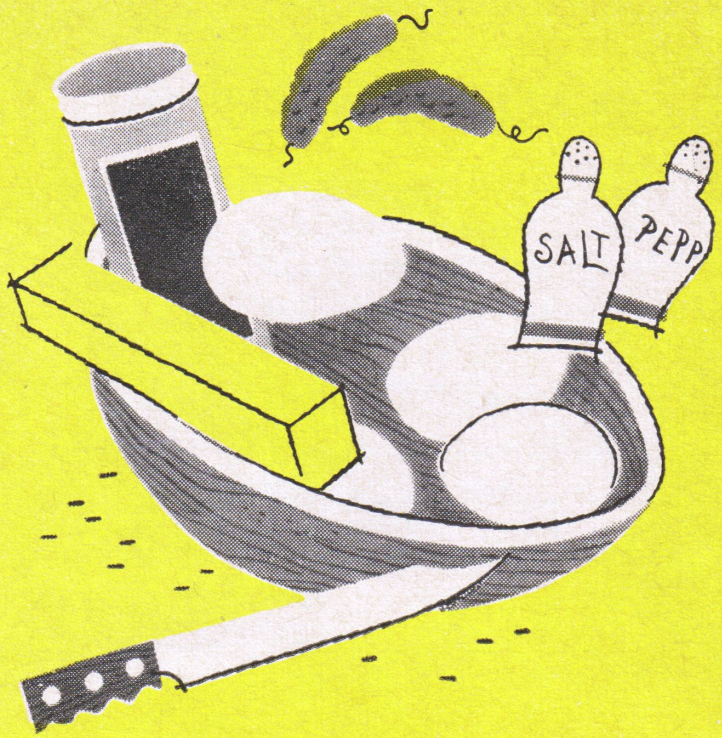
1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
¼ teaspoon salt
⅛ teaspoon pepper
4 tablespoons finely chopped dill pickles
1 teaspoon pickle juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add chopped eggs and mix well; then add remaining ingredients and blend. Attractive as a spread for open-face sandwiches. Yield: about 2 cups.



ZESTY EGG-N-RELISH SPREAD

Use recipe for *Tempting Egg-N-Dill Spread,* substituting 4 tablespoons *chopped sweet pickle relish* for the chopped dill pickles. Attractive for open-face sandwiches. Yield: about 2 cups.



SPANISH EGG-AND-OLIVE SPREAD

1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
⅓ cup finely chopped stuffed olives
2 teaspoons minced onion
2 or 3 drops Tabasco sauce
4 tablespoons catchup

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1½ cups.

EGG-AND-ANCHOVY SPREAD

1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
⅛ teaspoon salt
¼ cup mashed anchovies
2 teaspoons lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. A piquant filling for open-face salty rye slices. Yield: about 1½ cups.

SHRIMP-AND-EGG SPREAD

1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
1 cup canned or cooked shrimp, finely chopped
1 teaspoon grated onion
1 teaspoon lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add eggs and shrimp and mix well; then add remaining ingredients and blend. Yield: about 1 cup.

VIKING SANDWICH SPREAD

1 bar Good Luck Margarine (½ cup)
4 hard-cooked eggs, chopped very fine
⅛ teaspoon salt
¼ cup ripe olives, cut in pieces
¼ cup mashed, boneless, skinless sardines
2 teaspoons lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1½ cups.

SHRIMP SANDWICH SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup canned or cooked shrimp, finely chopped
3 tablespoons catchup
1 teaspoon lemon juice
1 teaspoon horse-radish
1 teaspoon minced onion

Let margarine soften in mixing bowl, then cream thorougly with mixing spoon. Add shrimp and mix well; then add remaining ingredients and blend. Use as filling for *Shrimp Boats* or for sandwiches. Yield: about 1½ cups.

SWISS ZIP SPREAD

1 bar Good Luck Margarine (½ cup)
¾ cup grated Swiss cheese
¾ teaspoon horse-radish
¼ teaspoon salt
Dash of black pepper

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1 cup.

BLUE CHEESE SPREAD

1 bar Good Luck Margarine (½ cup)
½ cup crumbled blue cheese

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add crumbled cheese and mix well. Yield: about 1 cup.

PIMIENTO CHEESE SPREAD

1 bar Good Luck Margarine (½ cup)
1 cup grated American cheese
1 tablespoon finely chopped pimiento
⅛ teaspoon salt

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Yield: about 1¼ cups.

DATE-PEANUT BUTTER SPREAD

1 bar Good Luck Margarine (½ cup)
1 7-oz. package (1 cup) dates, ground
½ cup peanut butter
3 tablespoons orange juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon . . . Add remaining ingredients and mix well . . . A good filling for sweet sandwiches. Yield: about 1½ cups.

SHARP OR SMOKY CHEESE SPREAD

1 bar Good Luck Margarine (½ cup)
1 5-oz. jar sharp or smoky cheese spread
1 teaspoon Worcestershire sauce

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add cheese spread and Worcestershire sauce and cream until well blended. Yield: about 1 cup.

SARDINE-OLIVE SPREAD

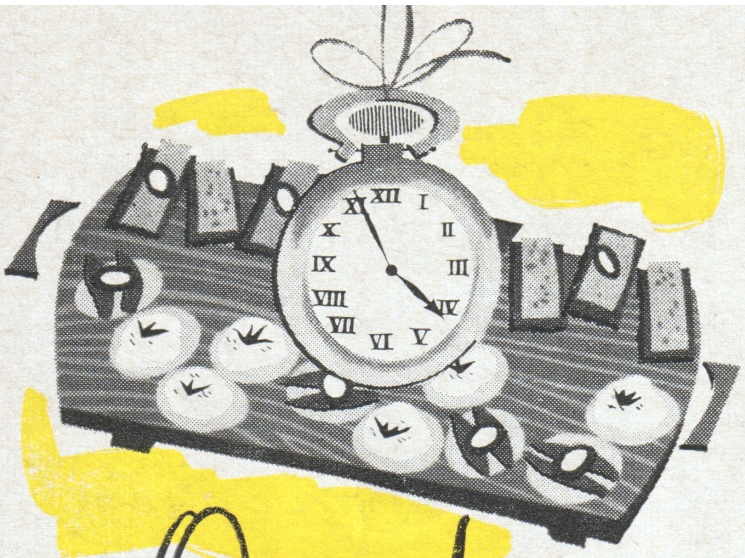
1 bar Good Luck Margarine (½ cup)
1 small can (⅔ cup) mashed, boneless, skinless sardines
2 tablespoons catchup
6 chopped stuffed olives
1 tablespoon lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add remaining ingredients and mix well. Good on thin slices of salty rye bread or as a dip for crackers. Yield: about 1½ cups.

ANCHOVY SPREAD

1 bar Good Luck Margarine (½ cup)
1½ teaspoons anchovy paste
1 teaspoon lemon juice

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add anchovy paste and lemon juice and blend. Yield: ½ cup.



Quickie

SUGGESTIONS

1. Brush melted Good Luck Margarine on halved broiler-fryers and broil until golden-crisp and tender.

2. Baste fish while broiling with mixture of melted Good Luck Margarine and lemon juice, chopped onion, salt and thyme.

3. For a piquant snack, spread thin rye slices with a mixture of Good Luck Margarine, anchovy paste and lemon juice.

4. For nut-bread sandwich filling, mix Good Luck Margarine with ground dates, peanut butter and orange juice.

5. For zippy sandwich filling, mix Good Luck Margarine with grated Swiss cheese, a little horse-radish, salt and pepper.

6. For picnic chicken sandwich filling, mix Good Luck Margarine with ground cooked chicken, chopped celery and seasonings.

7. Put split buns together with a mixture of Good Luck Margarine, minced tuna, chopped sweet pickles and lemon juice.

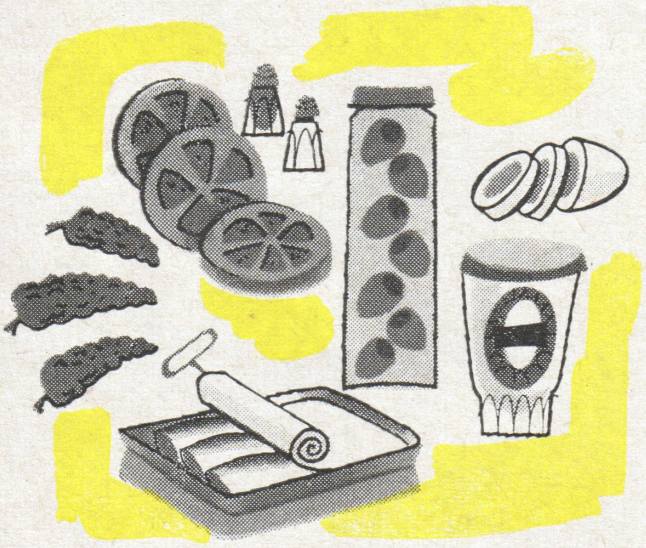
8. For a peppy sandwich filling, mix Good Luck Margarine with blue-cheese spread and a little prepared mustard and onion juice.

9. As topping for broiled tomato halves, use a mixture of bread crumbs, chopped watercress, melted Good Luck Margarine, seasonings.

10. Delightful spread for hot biscuits: mixture of Good Luck Margarine, pineapple cheese spread, a little grated orange rind.

11. Accompany crisp tossed salads with split hot biscuits spread with a mixture of Good Luck Margarine and relish cheese spread.

12. Zesty cracker dip: Good Luck Margarine mixed with mashed sardines, catchup, chopped stuffed olives, lemon juice.



13. Barbecue biscuits: serve split hot biscuits with a mixture of Good Luck Margarine, smoky cheese spread, Worcestershire sauce.

14. Berry pie tip: dot the berry filling with 1 tablespoon Good Luck Margarine before putting on top crust.

15. Top broiled steak with a mixture of melted Good Luck Margarine and a little prepared mustard.

16. Sauté sliced mushrooms in Good Luck Margarine (1 lb. per ½ bar) with a little chopped onion.

17. Rub unpeeled potatoes with softened Good Luck Margarine before baking – makes good-to-eat, crispy skins.

18. Add Good Luck Margarine to a half-and-half mixture of hot corn kernels and lima beans. Season to taste.

19. Sauté a little chopped onion in melted Good Luck Margarine; add to cooked, drained greens.

Sandwiches

FOR EVERY TASTE

Americans are the great sandwich eaters! The popularity of sandwiches is all-seasonal . . . their variety is limited only by the imagination of the sandwich-maker. Here are suggestions for making some of the all-time favorites, with a spicing of new interest in make-up, ingredients, or serving.

There are robust sandwiches to fortify those who carry lunchboxes . . . hot toasted sandwiches to stand in as a main luncheon dish . . . hearty triple deckers for big appetites . . . dainty sandwiches to grace the teatable . . . "teaser" sandwiches for TV or fireside snacks. Try them all, then make up your own combinations letting Good Luck Margarine lead the way to satisfying, nutritious sandwiches the whole family can enjoy.

PICNIC AND LUNCH BOX FAVORITES

VARIETY CHEESE SANDWICHES

Choose any one of a variety of tempting cheese spreads as sandwich filling: *Cheese N Egg Spread, Swiss Zip Spread, Blue Cheese Spread, Pimiento-Cheese Spread, Sharp or Smoky Cheese Spread.* Use them, too, in combination with sliced tongue, sliced ham, crisp bacon, thin fresh tomato slices, smoked turkey, or sliced luncheon meat.

NUT BREAD SANDWICHES

Spread *Date-Peanut Butter Spread* between thin slices of nut bread and cut in desired shapes.

CHICKEN-N-HAM SPECIAL

Make a three-slice sandwich using 1 slice whole wheat bread and 2 slices white bread. Spread the whole wheat slice with *Ham-and-Pepper Spread*, 1 white slice with *Chicken Spread*, and the other white slice with *Good Luck Margarine*. Put slices together with whole wheat in center. Put *crisp lettuce* on ham-spread slice before topping with the third slice of bread. Cut sandwich into thirds cross-wise. Secure layers with toothpicks.

WHEAT-AND-WHITE SANDWICHES

Use *Garden Relish Spread* as filling between a slice of whole wheat bread and a slice of white bread.

TUNA FISH SANDWICHES

Use *Tuna-Pickle Spread* or *Tempting Tuna Fish Spread* as a filling between slices of favorite sandwich bread. If sandwiches are to be eaten immediately, cover filling with crisp lettuce before putting on top slice.

TOASTED LUNCHEON SANDWICHES

TOASTED TUNA BUNS

8 round soft buns
1 recipe Tuna-Pickle Spread
2 slices of bacon, cut in quarters

Slice buns in half. Toast top half of bun under broiler. Spread tuna filling on bottom half of bun. Top with one quarter of a slice of bacon. Place under broiler and broil until bacon is crisp. Cover with toasted top half of bun and serve immediately. Good for luncheon with a tossed green salad, crisp raw carrots, and hot beverage. Makes 8 servings. For variety, put a slice of tomato between halves of buns just before serving.

SANDWICH-SALAD PLATE

Use *Ham and Pepper Spread* as a filling between favorite toast slices. Serve on a plate with crisp lettuce cup filled with apple-pineapple-walnut salad.

TOASTED CHICKEN ROLLS

Split soft rolls in half and toast on cut sides. Spread both surfaces with *Chicken or Turkey Spread* and put together with crisp lettuce and thin tomato slices. Or use the spread as a filling between hot toast slices.

TOASTED HAM SANDWICHES

Spread *Ham-and-Pepper Spread* or *Deviled Ham Spread* between slices of white bread or cracked wheat bread. Toast under broiler or on grill until light brown. Turn and toast on other side. Serve with hot potato salad, celery sticks, and coffee.

HEARTIES

BROILED CHOPPED STEAK SANDWICHES

6 slices bread
Good Luck Margarine
Prepared mustard
½ lb. round steak, ground
¼ cup milk
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons finely chopped onion

Toast bread on one side under broiler. Spread untoasted side generously with margarine and lightly with mustard. Mix remaining ingredients and spread on untoasted side of bread. Dot surface of each with ¼ teaspoon margarine. Broil about 4 minutes, or to desired state of doneness. Serve hot with catchup, if desired. Makes 6 sandwiches.

BACON-AND-CHEESE TRIPLE DECKERS

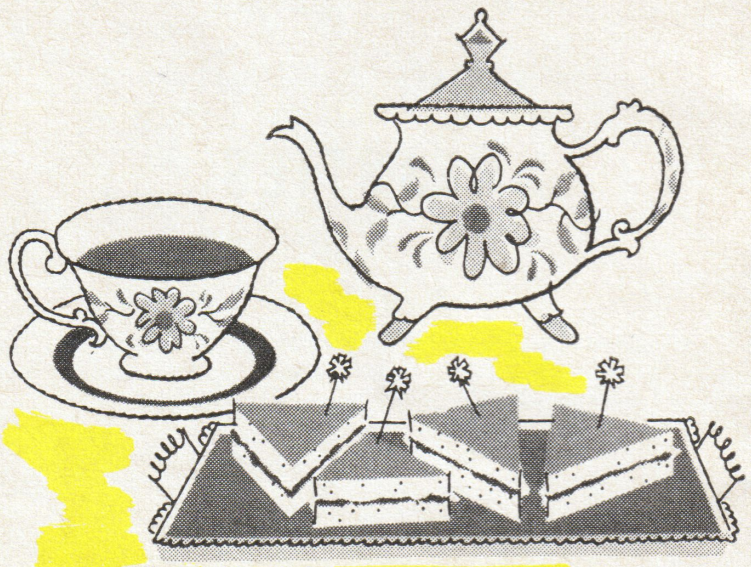
For each sandwich, toast 3 slices of *white bread*. Trim off crusts, if desired. Spread the first slice with *Sharp Cheese Spread* and cover with crisp *bacon*. Spread the other 2 slices with *Good Luck Margarine*. Put a second slice on first slice, margarine side up; cover with *crisp lettuce* and thin *tomato* slices. Cover with third slice, margarine side down. Make layers secure with toothpicks inserted in corners. Cut into 4 triangles. Serve immediately with *olives*, *dill pickle slices*, *radishes*, and *potato chips*.

TEA SANDWICHES

"HIS" PUMPERNICKEL SANDWICHES

Thin slices of pumpernickel
Thin slices of Swiss cheese
Anchovy Spread

Spread the pumpernickel slices with Anchovy Spread. Cover ½ of the bread with cheese slices and place remaining pumpernickel slices on top. Press together and cut into desired shapes.



TONGUE-AND-CHICKEN "CLUBBERS"

For each sandwich use 3 slices of *rye bread*. Spread first slice with *Chicken Spread* and thin *tomato* slices. Spread other 2 slices with *Good Luck Margarine*. Put a second slice on first slice, margarine side up, and cover with *tongue* slices spread lightly with *prepared mustard*. Cover with *crisp lettuce* and third slice, margarine side down. Make secure with toothpicks and cut into thirds. Serve with *cole slaw* and *celery hearts*.

OPEN-FACE TEAS

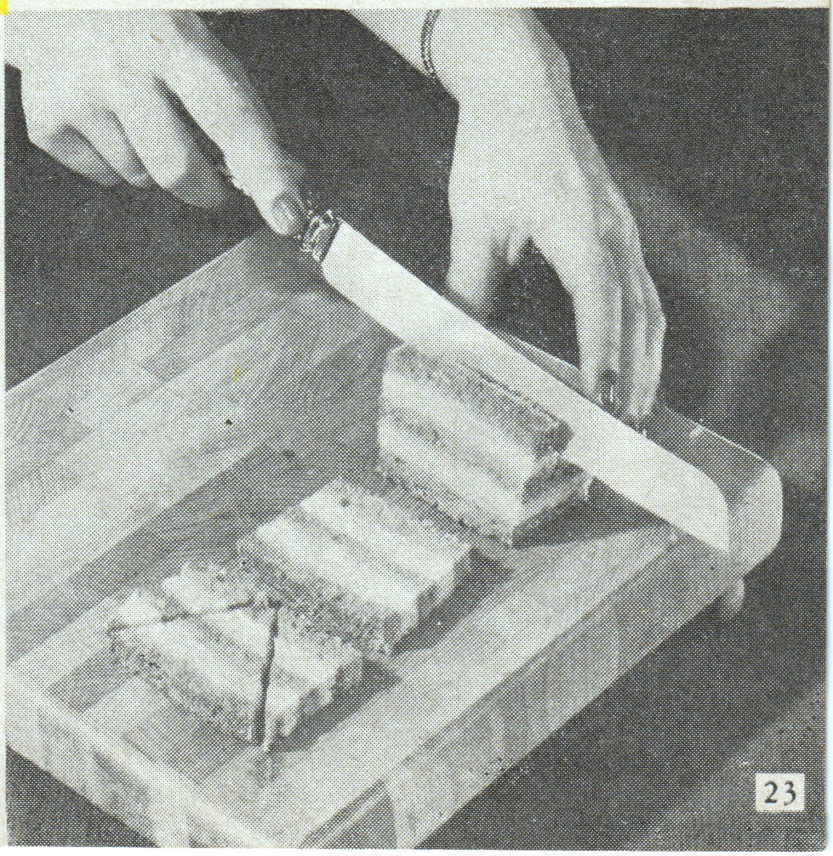
Cut dainty small shapes from slices of bread with fancy cutters, or trim crusts from slices and cut into 4 small squares or triangles or into 3 oblongs. Spread on one side with assorted spreads such as *Shrimp Sandwich Spread, Swiss Zip, Chicken or Turkey, Ham-and-Pepper, Chopped Egg N Dill, Penobscot,* etc. Decorate with bits of pimiento or olive, sprinkles of minced parsley, or any other colorful touch.

ASSORTED DAINTY SANDWICHES

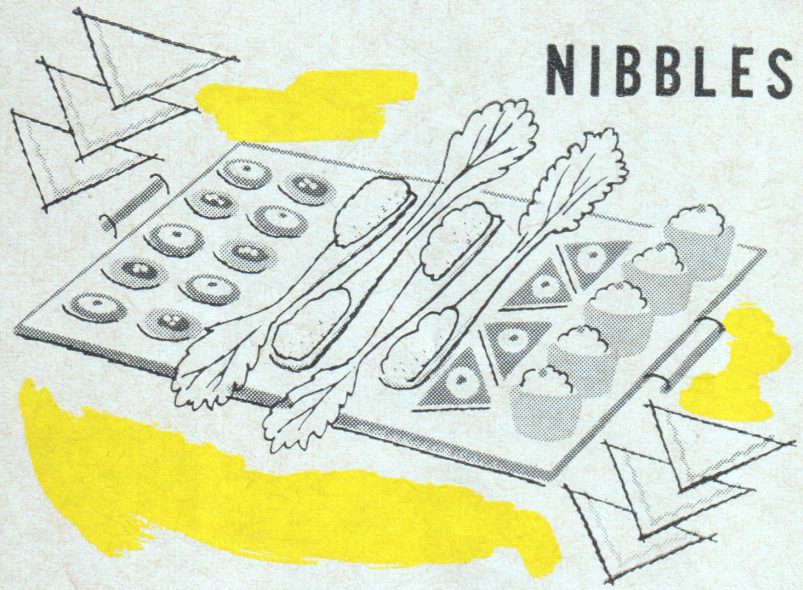
Use a variety of fresh or day-old breads: white, whole wheat, cracked wheat, brown, rye, etc. Slice bread very thin and use matching slices in making sandwiches. Use any preferred Spread between slices, trim off crusts, and cut into 4 triangels by cutting from corner to corner twice. Or cut into 3 or 4 finger shapes or 4 small squares. Or cut fancy shapes from bread slices with cookie cutters, spread with any Spread mixture, and cover with another piece of bread. Decorate, if desired.

RIBBON SANDWICHES

For each "stack," use 3 slices of *whole wheat bread* and 2 slices of *white bread.* Spread all the slices with *Chicken or Turkey Spread* or spread the whole wheat slices with *Ham-and-Pepper Spread* and the white slices with *Sharp Cheese or Swiss Zip Spread.* (Or use any other favorite combination of Spreads.) Arrange the spread slices alternately, press firmly together, and carefully cut off all the crusts. Wrap tightly in waxed paper, then in a damp cloth. Chill in refrigerator for several hours. Cut in ½" slices then cut each slice in thirds or in 3 triangles.



SNACKS AND NIBBLES



APPETIZING RYE SLICES

Use the thin small salty rye slices for these open-style sandwiches. Spread the slices with piquant spreads, such as *Zesty Egg N Relish Spread, Egg-and-Anchovy Spread, Viking Sandwich Spread, Sardine-Olive Spread, Anchovy Spread, Blue Cheese Spread,* or *Smoky Cheese Spread.* Garnish with sprigs of watercress or sprinkles of minced parsley.

ASSORTED BITE-SIZE BISCUITS

Make baking powder biscuit dough and roll thin. Cut out bite-size biscuits with tiny fancy cutters. Bake in very hot oven (450°F.) 8 minutes, or until golden. Top with a bit of Spread, arrange on tray, and serve hot to the TV crowd.

DIP-AND-CRACKER BOARD

In the center of a cheese board or a large round tray place 2 or 3 small bowls of Spread and around them arrange different kinds of crackers suitable for dipping. A good assortment of Spreads would be *Sharp or Smoky Cheese Spread, Pimiento-Cheese Spread, Sardine-Olive Spread,* and *Deviled Ham* or *Chicken Spread.* Let the guests help themselves and dip-and-spread their own.

Breads

DRESS-UP LOAVES

A good hot bread is sure to be a highlight in any meal, be it breakfast, luncheon, supper or dinner. Suggestions are given here for transforming the breads you buy at the baker's or grocer's into fragrant toasted loaves suitable for a hostess buffet table or for the "home folks." Some of them are especially good with salad, others are suitable for accompanying a hearty soup or scalloped dish. Two of them are sweet and spicy and can be used as a bread-dessert like coffeecake. All are delicious and ideal for informal entertaining.

REAL GARLIC FRENCH BREAD

1 bar Good Luck Margarine (½ cup)
2 cloves peeled, mashed garlic
1 loaf French bread
3 tablespoons finely chopped parsley

Let margarine soften in mixing bowl. Add garlic and cream thoroughly with mixing spoon. (If desired, garlic can be removed.) Cut loaf of French bread completely in half lengthwise. Spread cut surfaces generously with margarine and sprinkle with chopped parsley. Put the halves together again. Cut 2" slices diagonally, almost to bottom. Spread top of loaf with garlic margarine mixture. Place on baking sheet and bake in moderately hot oven (375°F.) 10-15 minutes. Finish cutting slices and serve piping hot. Makes 6-8 servings.

TOASTY CHEESE LOAF

2 loaves French bread
Sharp Cheese Spread
Poppy seed (optional)

Cut French bread diagonally into slices ¾" thick, almost to bottom. Spread *Sharp Cheese Spread* generously between slices and over top of loaf. Sprinkle with poppy seed, if desired. Place on baking sheet and bake in moderately hot oven (375°F.) 10-15 minutes. Serve hot, letting those served break off pieces. Makes 12-16 servings. If only 1 loaf of bread is used, halve the amounts of other ingredients.

TOASTED GARLIC SEASONED BREAD

1 bar Good Luck Margarine (½ cup)
½ teaspoon garlic seasoning salt or garlic powder
1 loaf French bread
2 tablespoons grated Parmesan cheese

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add garlic seasoning salt. Cut French bread diagonally into slices ¾" thick, almost to bottom. Spread margarine mixture generously between slices and over top of loaf. Sprinkle with cheese. Place on baking sheet and bake in moderately hot oven (375°F.) 10-15 minutes. Serve hot, letting those served break off pieces. Makes 6-8 servings.

SUGARY NUT-CRUNCH LOAF

1 bar Good Luck Margarine (½ cup)
1⅓ cups brown sugar, firmly packed
1 loaf unsliced white bread
¼ cup chopped walnuts

Let margarine soften in mixing bowl, add brown sugar and cream thoroughly with mixing spoon. Peel top crust off loaf and cut off remaining crusts. Cut down middle of loaf, lengthwise, almost through to bottom. Then cut into 1" slices, crosswise, almost to bottom. Spread creamed mixture over entire surface, except bottom, and into cuts. Sprinkle with nuts. Place on cookie sheet and tie together with string. Bake in hot oven (400°F.) 12-15 minutes, or until golden. Serve hot. Makes 8-10 servings.

CINNAMON ROLLS-IN-A-LOAF

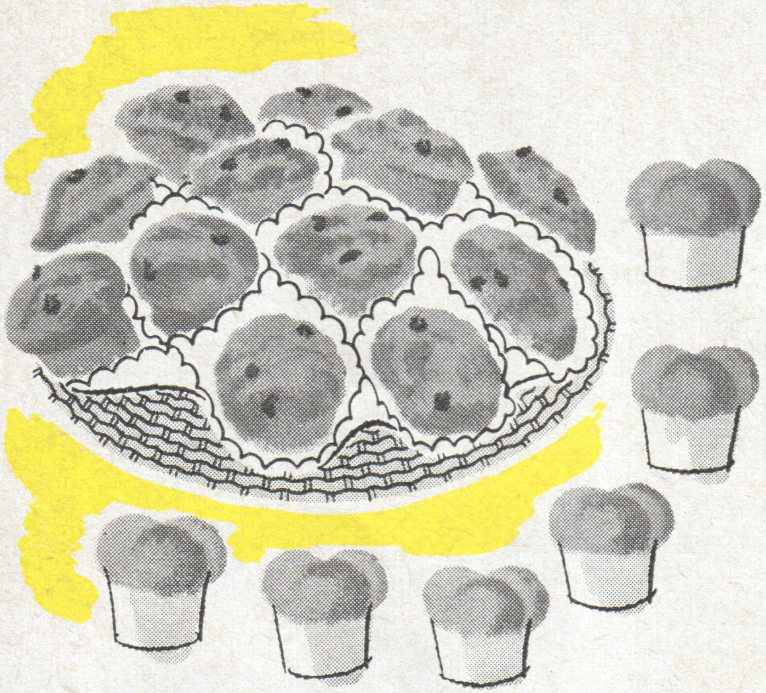
1 bar Good Luck Margarine (½ cup)
½ cup sugar
1½ teaspoons cinnamon
1 loaf unsliced white bread
3 tablespoons currants

Let margarine soften in mixing bowl, add sugar and cinnamon and cream thoroughly with mixing spoon. Cut all crusts from bread and cut in half lengthwise. Lay each half on crust side and cut again in half, lengthwise, cutting almost to bottom. Then cut into 1½" pieces, crosswise almost through to bottom. Spread margarine mixture on top and sides, and cut surfaces. Place on cookie sheet. Sprinkle currants over top and between cuts. Bake in moderately hot oven (375°F.) 12-15 minutes, or until golden. Break rolls apart and serve hot. Makes 8-10 servings.

OVEN-CRISP SEED LOAF

1½ bars Good Luck Margarine (¾ cup)
Dash cayenne pepper
⅜ teaspoon paprika
4 teaspoons poppy seed
4 tablespoons grated Parmesan cheese
1 loaf unsliced sandwich bread

Let margarine soften in mixing bowl. Add cayenne, paprika, poppy seed, and cheese and cream thoroughly with mixing spoon. Peel top crust off loaf and cut off remaining crusts. Cut down middle of loaf, lengthwise, almost through to bottom. Then cut into 1" slices, crosswise, almost to bottom. Spread margarine mixture generously over top and into cuts. Place on cookie sheet and bake in hot oven (400°F.) 15-18 minutes, or until nicely browned. Serve piping hot in loaf or cut apart with scissors. Makes 6-8 servings.



Rolls... Biscuits Muffins

Novelty rolls can be used to add dramatic interest and unusual flavor to party refreshments or to keep humdrum sameness away from the home table. Try the suggestions given here for using various All-in-One Spreads with baking powder biscuits, hard rolls, and English muffins.

SUNDAY SUPPER BISCUITS

Roll baking powder biscuit dough ½" thick and cut 2" rounds with biscuit cutter. (Or roll dough thinner and cut 1" or 1½" rounds.) Place on cookie sheet and bake in very hot oven (450°F.) 12 minutes. Break biscuits apart, spread with *Deviled Ham Spread,* put together again, and return to oven to heat thoroughly (about 5 minutes). Or leave the halves separated after spreading with ham mixture and place under broiler for 3-4 minutes.

SHRIMP BOATS

8-10 hard rolls (about 3½" x 2")
1 recipe Shrimp Sandwich Spread

Cut a rectangular piece ½" deep out of top of each roll, leaving a ½" border around top of roll. Fill each cavity with shrimp spread. Cut 2 or 3 "sails" from each cut-out section of roll and place in center of filling to simulate a sail boat. Garnish with little frills of crisp lettuce, escarole, or other salad greens. Yield: 8-10 Shrimp Boats.

TOASTED HERB ROLLS

1 bar Good Luck Margarine (½ cup)
1 teaspoon caraway seed
¼ teaspoon thyme
¼ teaspoon paprika
12 hard French rolls

Let margarine soften in mixing bowl; add caraway seed, thyme, and paprika and cream thoroughly with mixing spoon. Cut dinner rolls diagonally in thirds, almost to bottom and spread generously over all cut surfaces and on top. Place on cookie sheet and bake in hot oven (400°F.) 18 minutes.

Celery Seed Variation. Omit *caraway seed* and *thyme* and add 1 teaspoon *celery seed.*

HOT BISCUIT SPREAD TRAY

Arrange hot baking powder biscuits on a tray with an assortment of small bowls of Spreads at one end. Let guests help themselves and spread their own hot biscuits. Popular on a buffet supper table.

PRALINE ENGLISH MUFFINS

½ bar Good Luck Margarine (¼ cup)
⅔ cup brown sugar, firmly packed
8 English muffins
¼ cup chopped pecans or walnuts

Let margarine soften in mixing bowl, then cream thoroughly with mixing spoon. Add brown sugar and cream well. Split English muffins in half by pulling apart with fingers. Toast cut surfaces lightly under broiler. Spread with margarine mixture and sprinkle with nuts. Return to broiler and heat until sugar mixture bubbles up. A crunchy sweet treat for Sunday breakfast. Yield: 8 servings.

TOASTED CHEESE ENGLISH MUFFINS

Split English muffins in half by pulling apart with fingers. Place on cookie sheet and toast cut surface lightly under broiler. Spread *Sharp Cheese Spread* on toasted surface. Slide under broiler and heat until cheese bubbles up. Good with fresh fruit salad or tomato soup for luncheon.

Tomato Variation. Spread tomato paste on toasted half of English muffin. Then spread *Sharp Cheese Spread* on top and sprinkle with a little oregano. Slide under broiler and heat until cheese bubbles. A tasty "go-along" with creamy carrot-and-cabbage slaw.